

Pairings Bistro Lunch Menu

Starters

Cream of Crab Soup .13

local fresh cream, lump crab, dry sherry,
fresh parsley, toasted baguette

French Onion Soup .11

gruyère, provolone, baguette crouton

🍷 Baked Oysters .13

andouille sausage and smoked sea salt butter

Fried Mozzarella .11

pretzel crust, marinara sauce

Braised Pork Belly Slider .12

garlic aioli, tomato, romaine, cilantro lime coleslaw

Chef Inspired Arancini .11

marinara

From the Garden

∞ Golden Beets .11

Third Way Farm mixed greens,
crumbled goat cheese, grapes, candied walnuts,
honey lemon poppy seed vinaigrette

🍷 ∞ Spinach & Strawberries .12

Third Way Farm spinach, blue cheese, bacon,
toasted almonds, lemon rosemary croutons,
balsamic vinaigrette

Mediterranean .9

Third Way Farm mixed greens, roasted red peppers,
caramelized onions, goat cheese, balsamic vinaigrette

Ultimate Chopped .14

mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

Blackened Chicken Caesar .15

chopped romaine, brioche crumble, fried capers

Desserts

Lemon Tart .8

fresh berries, fresh whipped cream

Jose's Famous Cheesecake .9

New York style, graham cracker crust

Flourless Chocolate Cake .9

berries, fresh whipped cream

∞ Village Market Ice Cream Sundae .10

choice of local ice cream, mini chocolate dipped Belgian
waffle, candied walnuts, whipped cream, cherry

Madagascar Vanilla Crème Brûlée .8

Sandwiches

served with frites or house side salad

Blackened Tuna BLT .16

garlic aioli, brioche roll

The French Onion Dip .15

Brad's beef, provolone, toasted baguette

Dry Aged Beef Sliders .15

Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli

Grilled Chicken Breast .15

fresh mozzarella, mixed greens,
roasted tomatoes, ciabatta roll

Croque Madame .15

smoked ham, gruyere, Andy's eggs, dijon mustard, brioche

Beyond Burger .14

Portabella cap, pico de gal,
balsamic reduction, ciabatta roll

Entrées

Bistro Steak Au Poivre .29

black angus local beef, winter vegetables,
rosemary truffle frites

🍷 Herb Encrusted Chicken .26

chimichurri roasted baby Yukon potatoes,
local spring vegetables, pan jus

🍷 Shrimp & Grits .27

Keyes Creamery smoked cheddar, Crooked Creek
chorizo sausage, chimichurri

Handmade Gnocchi .26

wild Mushrooms, goat cheese, spinach, asparagus,
crispy fried shallots

🍷 Seared Scallops .30

red beet risotto, roasted golden beets,
berry balsamic gastrique

Local Farm Raised Beef .50

smothered in caramelized onions, mushrooms & roasted
garlic, with mashed potatoes, creamed spinach,
smoked sea salt butter

Our Local Farm Partners

■ Brad's Produce, Churchville ■ Third Way Farm, Havre
de Grace ■ Keyes Creamery, Aberdeen ■ Andy's Eggs +
Poultry, Fallston ■ Crooked Creek Farm, Pylesville

Casual A La Carte

Baja Tacos .14

2 flour tortillas, blackened rare ahi tuna, cilantro lime cole slaw, chipotle avocado crema

Artichoke Hummus .13

olive tapenade, warm sea salt flatbread

Lobster Mac + Cheese .14

panko crust

Crab Dip .18

roasted red pepper + onions, roasted garlic, toasted baguette

∞ Cheese + Charcuterie .11

choice of two

2 cheese .1 charcuterie .14

3 cheese .2 charcuterie .23

Rosemary Truffle Frites .7

cumin aioli

Flatbread Pizzas

Lump Crab .15

tomato confit, white sauce, house blend cheese

V Vegan Square .13

pomodoro, mushroom ragout, roasted peppers, vegan mozzarella, roasted garlic, marinated artichokes, balsamic reduction

"The Italiano" .14

spicy Italian sausage, red sauce, peppers, onions, herbed garlic oil finish

Mussels .23

served with Belgian frites, baguette

Brussels

Belgian ale, shallots, bacon, Hook bleu cheese

Ⓞ Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Chesapeake

Natty Boh, old bay, shallots, garlic, butter

... Annotations ...

∞ - May contain tree nuts

V- Vegan Ⓞ- Gluten Free

Signature Cocktails .10

Laelia

Sao Paulo Cachaça, aperol, cointreau noir, simple syrup, lime juice, lemon juice

Beetini

vodka, Pama, vanilla syrup, cream of coconut, orange juice

Cheddar Pink

gin, Dolin Blanc de Chambéry, plum bitters, lime juice, muddled cucumbers

Irish Eyebright

Jameson orange, Luna aperitivo, chocolate bitters

Aster + Dahlia

lemon cinnamon infused reposado tequila, Tentura Antica liqueur, lemon juice

Sparkling Wines 3oz . 6oz . Bottle

Nicholas Feuillatte Champagne .9 .17 .49

Bouvet Brut Rosé .5.5 .10.5 .30

Poema Cava Extra Dry .4.5 .8.5 .23

Zardetto Prosecco Brut .5 .9.5 .26

White Wines 3oz . 6oz . Bottle

Berne Romance Rosé .5 .9.5 .27

Pine Ridge Chenin Blanc-Viognier .5 .9.5 .27

Angelini Pinot Grigio .5 .9.5 .25

Chateau La Gravière Sauvignon Blanc .5 .9.5 .26

Kuranui Sauvignon Blanc .5 .9.5 .26

Haut-Blanville Chardonnay .5.5 .10 .28

Folie à Deux Chardonnay .5.5 .10.5 .30

Domaine de Vaufray Vouvray .5 .9.5 .27

Karl Josef Riesling .5 .9.5 .25

Red Wines 3oz . 6oz . Bottle

Rascal Pinot Noir .5.5 .10.5 .29

Noble Vines 667 Pinot Noir .5 .9.5 .26

Alta Vista Vive Malbec .5 .9.5 .25

Delas Côtes du Rhône .5.5 .10.5 .29

Cline Old Vine Zinfandel .5 .9.5 .27

Velvet Devil Merlot .5 .9.5 .27

H3 Cabernet Sauvignon .5 .9.5 .27

Troublemaker Red Blend .5.5 .10.5 .30

Austin Hope Cabernet Sauvignon .9 .16.5 .48

Caymus-Saison Petite Sirah .10 .17 .50